REVIEW DATE | ESTABLISHMENT NO. AND NAME U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS Coominya, Old Feb 28, 2002 AFC Abattoirs Est 194 COUNTRY FOREIGN PLANT REVIEW FORM Australia NAME OF FOREIGN OFFICIAL EVALUATION IAME OF REVIEWER Acceptable/ Dr. John Langbridge X Acceptable Dr. M. Douglas Parks Unacceptable CODES (Give an appropriate code for each review item listed below) M = Marginally Acceptable U = Unacceptable = Not Reviewed O = Does not apply N A = Acceptable 55 Cross contamination prevention **Formulations** 1. CONTAMINATION CONTROL 29 56 Equipment Sanitizing Packaging materials (a) BASIC ESTABLISHMENT FACILITIES ٨ 01 **A** 30 **A** 57 Product handling and storage Water potability records Laboratory confirmation Α 02 31 Product reconditioning Label approvals 58 Chlorination procedures Α 03 **A** Product transportation 59 Special label claims Back siphonage prevention 04 **A** 60 Hand washing facilities (d) ESTABLISHMENT SANITATION PROGRAM Inspector monitoring 05 **A** 61 O Effective maintenance program Sanitizers Processing schedules 90 34 62 O Preoperational sanitation Establishments separation Processing equipment 07 35 A 63 63 Operational sanitation Processing records Pest -- no evidence 08 **A** 36 **A** 64 O Waste disposal Pest control program Empty can inspection 09 65 O Pest control monitoring 2. DISEASE CONTROL Filling procedures 10 66 0 Animal identification Container closure exam Temperature control 11 38 67 O Antemortem inspec, procedures Lighting Interim container handling 12 33 68 O Antemortem dispositions Operations work space Post-processing handling 13 A 40 Humane Slaughter Incubation procedures Inspector work space 41 14 70 O Postmortem inspec. procedures Process. defect actions -- plant Ventilation 15 A Postmortem dispositions Processing control -- inspection Facilities approval 16 A 43 A Condemned product control Equipment approval 5. COMPLIANCE/ECON. FRAUD CONTROL 44 Restricted product control Export product identification (b) CONDITION OF FACILITIES EQUIPMENT 45 A 17 A 73 A Returned and rework product Over-product ceilings Inspector verification 18 **A** 74 **Export certificates** Over-product equipment 3. RESIDUE CONTROL Α 19 M 46 75 A Residue program compliance Single standard Product contact equipment 20 **A** 47 A Sampling procedures Inspection supervision Other product areas (inside) 21 48 77 Residue reporting procedures Control of security items Dry storage areas 49 22 Approval of chemicals, etc. Antemortem facilities Shipment security 50 A 23 A 79 Storage and use of chemicals Welfare facilities Species verification 24 80 "Equal to" status Outside premises 4. PROCESSED PRODUCT CONTROL 51 A Pre-boning trim **Imports** (c) PRODUCT PROTECTION & HANDLING 52 A Personal dress and habits Boneless meat reinspection 26 A 53 Ingredients identification Personal hygiene practices Control of restricted ingredients Sanitary dressing procedures

Attachment F

FOREIGN PLANT REVIEW FORM (reverse)		AFC Abattoirs Est 194		CITY Coominya, Qld COUNTRY Australia
IAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. John Lang		EVALUATION X Acceptable Re	ceptable/ Unacceptable

SSOP--No preventative action recorded

- 19--foot clipper, horn clipper and carcass saw not cleaned properly between carcasses
- 28--Drop meat procedure not followed properly
- 31-specks of rail residues on meat on the boning table

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE	REVIEV	V DATE	ESTABLISHMENT NO. AND	NAME		CITY	 -
MTERNATIONAL PROGRAMS	Mar	ch 1,	Oakey Abattoir Es	st 558		Oakey, Qld COUNTRY	
OREIGN PLANT REVIEW FORM	20	002				Australia	
ME OF REVIEWER Istralia	_	-	EIGN OFFICIAL Ias Parks		- 1	EVALUATION X Acceptable	
DES (Give an appropriate code for each	review i	tem liste	d below)				
A = Acceptable M = Margi	nally Acc	eptable	U = Unacceptable			Not Reviewed O = Does not ap	
1. CONTAMINATION CONTROL		Cross	contamination prevention	^^ \	B U	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipr	nent Sanitizing	} 2	29 A	Packaging materials	56 A
later potability records	01 A	Produ	ct handling and storage	3	30 A	Laboratory confirmation	57 A
hlorination procedures	02 A	Produ	ct reconditioning		31 A	Label approvals	58 A
ack siphonage prevention	03 A	Produ	ct transportation		32 A	Special label claims	59 A
land washing facilities	04 A	(d)	ESTABLISHMENT SANITATION I	PROGRAM		Inspector monitoring	A
anitizers	05 A	Effect	ive maintenance progra	am	33 A	Processing schedules	61 A
stablishments separation	06 A	Preop	erational sanitation		34 A	Processing equipment	62 A
Pestno evidence	07 A	Opera	ational sanitation		35 A	Processing records	63
Pest control program	80 A	Wast	e disposal		36 A	Empty can inspection	64 O
Pest control monitoring	09 A		2. DISEASE CONTROL			Filling procedures	65 O
Temperature control	10 A	Anim	al identification		37 A	Container closure exam	O 66
Lighting	11A	Ante	mortem inspec, procedu	ures	38 A	Interim container handling	67 O
Operations work space	12 A	Ante	mortem dispositions		39 A	Post-processing handling	O 68
Inspector work space	13 A	Hum	ane Slaughter		40 A	Incubation procedures	69 O
Ventilation	14 A	Post	mortem inspec. procedu	ures	41 A	Process. defect actions plant	70 O
Facilities approval	15 A	Post	mortem dispositions		42 A	Processing control inspection	71 O
Equipment approval	16 A	Con	demned product control	l	43 A	5. COMPLIANCE/ECON, FRAUD CONTI	
(b) CONDITION OF FACILITIES EQUIP	MENT	Rest	ricted product control		44 A	Export product identification	72 A
Over-product ceilings	17 A	Retu	urned and rework produ	ict	45 A	Inspector verification	73 A
Over-product equipment	18 A	- 1	3. RESIDUE CONTRO)L		Export certificates	74 A
Product contact equipment	19 L	Res	idue program compliand	ce	46 A	Single standard	75 A
Other product areas (inside)	20	San	npling procedures		47 A	Inspection supervision	76 A
Dry storage areas	21	Res	idue reporting procedur	res	48 A	Control of security items	77 A
Antemortem facilities	22	Арі	proval of chemicals, etc	:.	49 A	Shipment security	78 A
Welfare facilities	23	Sto	orage and use of chemic	cals	50		79 A
Outside premises	24	A	4. PROCESSED PRODUCT (CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HAN	DLING	Pre	e-boning trim		51	I mports	81 A
Personal dress and habits	1	A 60	neless meat reinspection	n	52	A	
Personal hygiene practices	24	A Inc	gredients identification		53	A	
Sanitary dressing procedures	2	U Co	entrol of restricted ingre-	dients	54	A	

FOREIGN PLANT REVIEW FORM (reverse)	March 1, 2002	ESTABLISHMENT NO Oakey Abattoir	Est 558	CITY Oakey, Qld COUNTRY
AME OF REVIEWER ustralia	NAME OF FORE			Ceptable/ Unacceptable

SOP--Preventative action not recorded

- ACCP--Hazard analysis incomplete(the results all three categories of hazard considerations were not recorded) and pre-shipment eview was inadequate. AQIS issued a 30 day compliance letter.
- a coli testing--The procedure did not designate the employee responsible to collect the sample.
- 9--The moving visera table was not properly cleaned between uses.
- 9--The cutting boards, ready for use, had residues from previous uses.
- !7--The eviserating employee made a cut in the omasum and did not sanitize the knife nor was the carcass marked for examination and /or trimming.
- 28--The plastic covers, ready for use, on two meat drop trim stations had residues on them.

14.0 CC04.0 TAKET OF 1.00	REVIEV	AL DAT	rc T	ESTABLISHMENT NO.	AND MAAR				•	CITY		-
U.S. CEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERINATIONAL PROGRAMS		v dai			and name					Caboolturr, Qld		
OREIGN PLANT REVIEW FORM	20	002								COUNTRY Auistralia		
ME OF REVIEWER M. Douglas Parks	Dr. Jo	ohn L	ang	GN OFFICIAL bridge				LUATION	Ac Re	ceptable/ review Unacce	:ptable	_
DES (Give an appropriate code for each $A = Acceptable$ $M = Margin$				below) U = Unaccep	table	N =	= No	t Reviewed		O = Does not ap	ρίγ	
1. CONTAMINATION CONTROL		Cros	s c	ontamination preve	ention	28 A	For	mulations	.		55 A	
(a) BASIC ESTABLISHMENT FACILITIES		Equi	pm	ent Sanitizing		29 A	Pac	ackaging materials			56 A	
ater potability records	01 A	Prod	luct	handling and stora	age	30 A	Lat	oratory c	onfi	rmation	57 A	
nlorination procedures	02 A	Prod	duct	reconditioning		31 A	Lat	el approv	vals		58 A	
ack siphonage prevention	03 A	Prod	duct	transportation		32 A	Sp	Special label claims 5			59 A	
and washing facilities	04 A	(4	d) E	STABLISHMENT SANITATI	ION PROGRAM	1	Inspector monitoring			oring	60 A	
anitizers	05 A	Effe	ectiv	ve maintenance pro	gram	33 A	Pro	cessing	sche	dules	61	
stablishments separation	06 A	Pred	ope	rational sanitation		34 A	Pro	ocessing	equi	pment	62 O)
estno evidence	07 A	Оре	erat	ional sanitation		35 A	Pro	Processing records			63 63	
est control program	08 A	Wa	iste	disposal		36 A	En	npty can	insp	ection	64 O)
est control monitoring	09 A	2. DISEASE CONTROL			•	Fil	ling proce	edur	es	65 C		
emperature control	10 A	Animal identification			37 A	Co	ontainer c	losu	re exam	66)	
ighting	11 A	An	ten	ortem inspec, prod	cedures	38 A	In	terim con	tain	er handling	67 C	
)perations work space	12 A	An	ten	nortem dispositions		39 A	Po	ost-proce	ssin	g handling	68	
nspector work space	13 A	Hu	ıma	ne Slaughter		40 A	In	Incubation procedures			69	o
/entilation	14 A	Po	stm	ortem inspec. prod	cedures	41 A	P	Process. defect actions plant			70	ò
-acilities approval	15 A	Ро	stn	nortem dispositions	•	42 A	P	rocessing	cor	ntrol inspection	۲ ا	o
Equipment approval	16 A	Co	ond	emned product con	ntrol	43 A		5. COMPLIANCE/ECON, FRAUD CONTRO			ROL	
(b) CONDITION OF FACILITIES EQUIP	MENT	Re	estr	icted product contr	rol	44	E	Export product identification			7:	2 A
Over-product ceilings	17 A		etur	ned and rework pro	oduct	45	, 10	nspector	verif	ication		'3 A
Over-product equipment	18			3. RESIDUE COM	NTROL		E	xport cer	tific	ates		A
Product contact equipment	19	A R	esic	lue program compl	iance	i	^ \	Single sta	ndar	d	7	75 A
Other product areas (inside)	20	A S	am	pling procedures		47	'A - 1	nspection	ı sup	pervision	7	76 A
Dry storage areas	21	— t —	Resid	due reporting proce	edures	48	A (Control o	fsec	curity items		77 A
Antemortem facilities	22	A A	/ppi	roval of chemicals,	etc.	4	9 A	Shipment	sec	urity		78 A
Welfare facilities	2:	$\frac{3}{A}$ S	Stor	age and use of che	emicals	5	о А	Species v	erifi	cation		79 A
Outside premises	Outside premises 24 A			4. PROCESSED PRODU	UCT CONTROL			"Equal to	sta	atus		80 A
(c) PRODUCT PROTECTION & HAN	IDLING	F	Pre-boning trim			5	A	Imports				81 .A
Personal dress and habits	. 2	5 _A E	Bon	eless meat reinspe	ction	5	52 A					
Personal hygiene practices			Ingr	edients identification	on	- 1	53 A					
Sanitary dressing procedures	1	27 _A	Cor	itrol of restricted in	gredients		54 A					
		I										_

FOREIGN PLANT REVIEW FORM (reverse)	March 4, 2002	ESTABLISHMEN' Meramist	Est 3416	CITY Caboolturr, Qld COUNTRY Auistralia
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. John Lan			ceptable/ review Unacceptable

HACCP--No CCP that address zero tolerance in plan. AQIS issued a 30 day compliance letter.

27 &31--Feces and feathers on carcasses in the carcass cooler.

27--The employee that was removing the bung was not using the two knife method resulting in possible contamination.

U.S. DE 'ARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	REVIEW	DATE	ESTABLISHMENT NO. AND) NAME	CITY Charleville, Qld				
DREIGN PLANT REVIEW FORM	Marc 20		Western Exporters I	Est 101			COUNTRY Australia		
ie of reviewer M. Douglas Parks			L EIGN OFFICIAL gbridge				ceptable/ Unaccep	Otable	
ES (Give an appropriate code for each Acceptable M = Margin			d below) U = Unacceptable	e	N =	Not Reviewed	O = Does not app		
1. CONTAMINATION CONTROL	(Cross	contamination prevention	on :	28 М	Formulations		55	
(a) BASIC ESTABLISHMENT FACILITIES		Equipn	nent Sanitizing		29 A	Packaging mater	ials	A 56 A	
ter potability records	01 A	Produc	et handling and storage		30 A	Laboratory confi	rmation	57 A	
lorination procedures	02 A	Produc	ct reconditioning		31 A	Label approvals		58 A	
ck siphonage prevention	03 A	Produc	ct transportation		32 A	Special label cla	Special label claims		
nd washing facilities	04 A	(d)	ESTABLISHMENT SANITATION F	PROGRAM	 I	Inspector monito	oring	60 A	
nitizers	os A	Effect	ive maintenance progra	m	33 A	Processing sche	dules	61 A	
tablishments separation	06 A	Preop	erational sanitation		34 A	Processing equi	pment	62 A	
stno evidence	07 A	Opera	Operational sanitation			Processing reco	rds	63 O	
st control program	08 A	Waste	Waste disposal			Empty can inspe	Empty can inspection		
st control monitoring	09 A		2. DISEASE CONTROL			Filling procedure	es	65 O	
mperature control	10 A	Anima	al identification		37 A	Container closu	re exam	66 O	
jhting	11 A	Anter	mortem inspec, procedu	ıres	38 A	Interim containe	er handling	67 O	
perations work space	12 A	Anter	mortem dispositions	-	39 A	Post-processing	Post-processing handling		
spector work space	13 A	Huma	ane Slaughter		40 A	Incubation prod	edures	O 69	
entilation	14 A	Postr	nortem inspec. procedu	ıres	41 A	Process. defect	t actions plant	70 O	
icilities approval	15 A	Postr	nortem dispositions		42 A	Processing con	trol inspection	71 O	
quipment approval	16 A	Cond	lemned product control		43 A	5. COMPLIANCE	E/ECON. FRAUD CONTR	or 	
(b) CONDITION OF FACILITIES EQUIPM	MENT	Rest	ricted product control		44 A	Export product	identification	72 A	
ver-product ceilings	17 A	Retu	rned and rework produc	ct	45 A	Inspector verifi	cation	73° A	
ver-product equipment	18 A		3. RESIDUE CONTROL	L		Export certifica	ates	74 A	
roduct contact equipment	19 M	Resi	due program complianc	e	46 A	i.	d	75 A	
ther product areas (inside)	20 A	Sam	pling procedures		47 A	Inspection sup	ervision	76 A	
ry storage areas	21 A	Resi	due reporting procedure	es	48		urity items	77 A	
ntemortem facilities	22 A	Арр	roval of chemicals, etc.	•	49		ırity	78 A	
Velfare facilities	23 A	Stor	age and use of chemica	als	50	Species verific	cation	79 A	
outside premises	24 A		4. PROCESSED PRODUCT C	ONTROL		"Equal to" sta	tus	80 A	
(c) PRODUCT PROTECTION & HAND	DLING	Pre-	boning trim		51	A Imports		81 A	
ersonal dress and habits	25 A	Bon	eless meat reinspection	1	52	A	· · · · · · · · · · · · · · · · · · ·		
'ersonal hygiene practices	26 A	lngi	redients identification		53	3 A			
anitary dressing procedures	27 M	Cor	ntrol of restricted ingred	dients	5-	4 A			

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE March 6, 2002	Western Exporters	Est 101	CITY Charleville, Qld COUNTRY
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. John Lang			Australia ceptable/ -review Unacceptable

SSOP--No prevetattive action reccorded.

- 19--The moving visera table was not cleaned properly between uses.
- 27--Improper use of bung hook resulting in possible contamination.
- 28--Equipment being washed in the hand wash sink.

U.S. DEPARTMENT OF AGRICULTURE FOOD JAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	REVIE	W DATE	DATE ESTABLISHMENT NO. AND NAME			CITY Casino, NSW	
FOREIGN PLANT REVIEW FORM		ch 12, 002	Northern Co-operative Meat C	ompan	y Est 239	COUNTRY Auistralia	
NAME OF REVIEWER Dr. M. Douglas Parks		OF FORE	IGN OFFICIAL bridge		EVALUATION X Acceptable Re	cceptable/ Unaccep	otable
CODES (Give an appropriate code for each r A = Acceptable M = Margina			l below) U = Unacceptable	l ≃ N ≃	Not Reviewed	O = Does not app	
CONTAMINATION CONTROL	July Alex		contamination prevention	28 U	Formulations		55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 A	Packaging mater	rials	56 A
Water potability records	01 A	Produc	t handling and storage	30 A	Laboratory confi	rmation	57 A
Chlorination procedures	02 A	Produc	t reconditioning	31 M	Label approvals		58 A
Back siphonage prevention	03 A	Produc	t transportation	32 A	Special label claims		
Hand washing facilities	04 A	(d) (STABLISHMENT SANITATION PROGRA	/W	Inspector monit	oring	60 A
Sanitizers	05 A	Effecti	ve maintenance program	33 A	Processing sche	edules	61 O
Establishments separation	06 A	Preope	erational sanitation	34 A			
Pestno evidence	07 A	Opera	tional sanitation	35 A	Processing reco		62 O 63 O
Pest control program	08 A	Waste	disposal	36 A	Empty can insp	ection	64 AO
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedure	es	65 O
Temperature control	10 A	Anima	l identification	37 A	Container closu	re exam	66 O
Lighting	11 A	Anten	nortem inspec. procedures	38 A	Interim contain	er handling	67 O
Operations work space	12 A	Anten	nortem dispositions	39 A	Post-processing	g handling	68 O
Inspector work space	13 A	Huma	ne Slaughter	40 A	Incubation prod	cedures	69 O
Ventilation	14 A	Postn	nortem inspec. procedures	41 A	Process. defec	t actions plant	70 O
Facilities approval	15 A	Postn	nortem dispositions	42 A	Processing con	itrol inspection	71 O
Equipment approval	16 A	Cond	emned product control	43 A	5. COMPLIANCE	E/ECON. FRAUD CONTR	OL
(b) CONDITION OF FACILITIES EQUIPME	NT	Restr	icted product control	44 A	Export product	identification	72 A
Over-product ceilings	17 A	Retur	ned and rework product	45 A	Inspector verif	ication	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certification	ates	74 A
Product contact equipment	19 U	Resid	lue program compliance	46 A	Single standar	d	75 A
Other product areas (inside)	20 A	Sam	oling procedures	47 A	Inspection sup	ervision	76 A
Dry storage areas	21 A	Resid	due reporting procedures	48 A	Control of sec	urity items	77 A
Antemortem facilities	22 A	Appr	oval of chemicals, etc.	49 A	Shipment secu	urity	78 A
Welfare facilities	23 A	Stor	age and use of chemicals	50 A	Species verific	cation	79 A
Outside premises	24 A		4. PROCESSED PRODUCT CONTRO	 L	"Equal to" sta	itus	08
(c) PRODUCT PROTECTION & HANDLE	ING	Pre-l	poning trim	51			8 1 A
Personal dress and habits	25	Bon	eless meat reinspection	52			
Personal hygiene practices	26		edients identification	53	A		
Sanitary dressing procedures	27	A Con	trol of restricted ingredients	54	A		

REVIEW DATE | ESTABLISHMENT NO. AND NAME

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
	March 12, 2002	Northern Co-operative Meat Compa	ny Est 239	Country Auistralia
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. John Lang			Ceptable/ Unacceptable

- E. coli testing--The procedure does not designate the employee responsible to collect the samples.
- 19--The moving viscera table was not cleaned properly between uses.
- 28--The veal carcass saw hose was touching carcasses.
- 31--Grease particles from the rail was on carcasses at the quartering station.

U.S. DE ARTHMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE	REVIEV	VIEW DATE ESTABLISHMENT NO. AND NAME					CITY Window NEW	
OREIGN PLANT REVIEW FORM		ch 13,)02	Wingham Beef Exports	Est 1	54	}	Winfham, NSW COUNTRY Australia	
ME OF REVIEWER M. Douglas Parks		OF FORE	I IGN OFFICIAL Db			EVALUATION Acce	eptable/ Unaccep	
DES (Give an appropriate code for each A = Acceptable M = Marg			f below) U = Unacceptable		1 =	Not Reviewed	O = Does not app	oly
1. CONTAMINATION CONTROL		Cross (contamination prevention	28	- 1	Formulations		55 A
(a) BASIC ESTABLISHMENT FACILITIES	s	Equipm	nent Sanitizing	29	A	Packaging materia	als	56 A
ater potability records	01 A	Produc	t handling and storage	30	A	Laboratory confirm	57 A	
lorination procedures	02 A	Produc	t reconditioning	31	Å	Label approvals		58 A
ck siphonage prevention	03 A	Produc	t transportation	3.7	Å	Special label clair	59 A	
nd washing facilities	04 A	(d) (ESTABLISHMENT SANITATION PROG	GRAM		Inspector monitor	ring	60 A
nitizers	05 A	Effect	ve maintenance program	3:	3 A	Processing sched	lules	61 A
tablishments separation	06 A	Preope	erational sanitation	3.	4 A	Processing equip	ment	62 A
stno evidence	07 A	Opera	tional sanitation	3	5 A	Processing record	ds	O 63
st control program	08 A	Waste	disposal	3	6 A	Empty can inspection		
st control monitoring	09 A	2. DISEASE CONTROL				Filling procedure:	S	64 O 65 O
:mperature control	10 A	Anima	Animal identification			Container closure	e exam	66 0
ghting	11 _A	Anten	nortem inspec. procedures	. 3	38 A	Interim contained	r handling	67 O
perations work space	12 A	Anter	nortem dispositions	-	39 A	Post-processing	handling	68 O
spector work space	13 A	Huma	ine Slaughter	1	40 A	Incubation proce	edures	69 O
entilation	14 A	Postn	nortem inspec, procedures		41 A	Process. defect	actions plant	70 O
cilities approval	15 A	Postr	nortem dispositions		42 A	Processing cont	rol inspection	71 O
luipment approval	16 A	Cond	emned product control		43 A	5. COMPLIANCE/	ECON. FRAUD CONTR	Or
(b) CONDITION OF FACILITIES EQUIP	MENT	Restr	icted product control		44 A	Export product i	identification	72 A
ver-product ceilings	17 M	Retu	rned and rework product		45 A	Inspector verific	ation	73 A
ver-product equipment	18 A		3. RESIDUE CONTROL	<u>.</u> .		Export certificat	tes	74 A
oduct contact equipment	19 U	Resid	due program compliance		46 A	Single standard		75 A
ther product areas (inside)	20 A	Sam	pling procedures		47 A	Inspection supe	ervision	76 A
ry storage areas	21 A	Roci	due reporting procedures		48 A	Control of secu	rity items	77 A
ntemortem facilities	22 A	Арр	roval of chemicals, etc.		49 A	Shipment secu	rity	78 A
/elfare facilities	23 A	Stor	age and use of chemicals		50 A	Species verifica	ation	79 A
utside premises	24		4. PROCESSED PRODUCT CONT	ROL	1	"Equal to" stat	us	80 A
(c) PRODUCT PROTECTION & HAN	IDLING	Pre-	Pre-boning trim			Imports		81 A
ersonal dress and habits	25	Bon	eless meat reinspection		52 A			
ersonal hygiene practices	26	Ingr	edients identification		53 A			1
anitary dressing procedures	27	A Cor	ntrol of restricted ingredien	ıts	54			1

FOREIGN PLANT REVIEW FORM	REVIEW DATE ESTABLISHMENT NO. AND NAME March 13, Wingham Beef Exports Est 1:			CITY Winfham, NSW
(reverse)	2002	Walginani Book Balpotta		COUNTRY Australia
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr.Albert Col		•	ceptable/ review Unacceptable

SSOP--Preventative action not recorded.

- E. coli testing--The procedure does not designate the plant location for sampling.
- 17--Heavily beaded condensate, was on overhead structurees not cleaned and sanitized daily, above exposed carcasses in cooler number one.
- 19--The dehorning clippers were not cleaned properly between uses.

	5		FOT A DU JOUR SELECTION AND AND AND AND AND AND AND AND AND AN			CUTY	
U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		VIEW DATE ESTABLISHMENT NO. AND NAME March 18, Ozimeats Est 2346			!	CITY Pyramid Hill, Vic	
FOREIGN PLANT REVIEW FORM		ch 18, 002	Ozimeats Est 2346			COUNTRY Australia	
IAME OF REVIEWER Dr. M. Douglas Parks		OF FORE	IGN OFFICIAL			ceptable/	
ODES (Give an appropriate code for each	review	item listed	d below)			review Unaccep	
A = Acceptable M = Margin	nally Acc	ceptable	U = Unacceptable	N =		O = Does not app	
1. CONTAMINATION CONTROL		Cross	contamination prevention	28 U	Formulations		55 A
(a) BASIC ESTABLISHMENT FACILITIES	i_	Equipm	nent Sanitizing	29 A	Packaging mater	ials	56 A
Water potability records	01 A	Produc	t handling and storage	30 A	Laboratory confi	rmation	57 A
Chlorination procedures	02 A	Produc	t reconditioning	31 A	Label approvals		
Back siphonage prevention	03 A	Produc	et transportation	32 A	Special label claims		
Hand washing facilities	04 A	(d)	ESTABLISHMENT SANITATION PROGRA	·	Inspector monito	oring	60 A
Sanitizers	05 A	Effect	ive maintenance program	33 A	Processing sche	dules	61 A
Establishments separation	06 A	Preop	erational sanitation	34 A	Processing equi	oment	62 A
Pestno evidence	07 A	Opera	tional sanitation	35 A	Processing reco		63 O
Pest control program	08 A	Waste	e disposal	36 A	Empty can inspe	ection	64 O
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedure	es	65 O
Temperature control	10 A	Anima	al identification	37 A	Container closu	re exam	66 O
Lighting	11 A	Anter	nortem inspec. procedures	38 A	Interim containe	er handling	67 O
Operations work space	12 A	Anter	nortem dispositions	39 A	Post-processing	handling	68 O
Inspector work space	13 A	Huma	nne Slaughter	40 A	Incubation proc	edures	69 69
Ventilation	14 A	Postr	nortem inspec. procedures	41 A	Process. defect	actions plant	70 O
Facilities approval	15 A	Postr	nortem dispositions	42 A	Processing con	trol inspection	71 O
Equipment approval	16 A	Cond	emned product control	43 A	5. COMPLIANCE	E/ECON. FRAUD CONTR	
(b) CONDITION OF FACILITIES EQUIPM	MENT	Restr	ricted product control	44 A	Export product	identification	72 A
Over-product ceilings	17 A	Retu	rned and rework product	45 A	Inspector verifi	cation	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certifica	ntes	74 A
Product contact equipment	19 A	Resid	due program compliance	46 A	Single standard	i	75 A
Other product areas (inside)	20 A	Sam	pling procedures	47 A	Inspection sup	ervision	76 A
Dry storage areas	21 A	Resi	due reporting procedures	48 A	Control of sec	urity items	77 A
Antemortem facilities	22		roval of chemicals, etc.	49		ırity	78 A
Welfare facilities	23		age and use of chemicals	50	Species verific	ation	79 A
Outside premises	24	4	4. PROCESSED PRODUCT CONTROL	L	"Equal to" sta	tus	80 A
(c) PRODUCT PROTECTION & HAND	LING	Pre-	boning trim	51	A Imports		81 A
Personal dress and habits	25	A Bon	eless meat reinspection	52	A		
Personal hygiene practices	26	A Ingr	edients identification	53	A		
Sanitary dressing procedures	27	'A Cor	ntrol of restricted ingredients	5-	A A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE ESTABLISHMENT NO. AND NAME March 18. Ozimeats Est 2346		CITY Pyramid Hill, Vic	
	March 18, 2002	Ozimeats	EST 2340	COUNTRY Australia
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Charles B			cceptable/ Unacceptable

SSOP--Preventative action not recorded.

E.coli--The procedure does not designate the employee responsibe to collect the sample nor the location in the plant for sample collecting.

- 28--The underside of an exposed product scale had a decomposing rubber-like substance in close proxmity to product.
- 28--Employee equipment was being washed in the hand wash sink.

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' U.S, DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		W DATE				CITY Smithton, Tas	
FOREIGN PLANT REVIEW FORM		arch ,2002	Greenham Tasmania Es	st 716		COUNTRY Australia	
AME OF REVIEWER r. M. Douglas Parks	1	OF FORI Charles B	I EIGN OFFICIAL Osgra			cceptable/ Unaccep	
ODES (Give an appropriate code for each A = Acceptable M = Margin			d below) U = Unacceptable	N		O = Does not app	— Лу
1. CONTAMINATION CONTROL		Cross	contamination prevention	28 M	Formulations		55 A
(a) BASIC ESTABLISHMENT FACILITIES	(a) BASIC ESTABLISHMENT FACILITIES		nent Sanitizing	29 A	Packaging mater	rials	56 A
Vater potability records	01 A	Produc	t handling and storage	30 A	Laboratory conf	irmation	57 A
Chlorination procedures	02 A	Produc	ct reconditioning	31 M	Label approvals		58 A
Back siphonage prevention	03 A	Produc	ct transportation	32 A	Special label cla	ims	59 A
land washing facilities	04 A	(d)	ESTABLISHMENT SANITATION PROGRA	M	Inspector monit	oring	60 A
Sanitizers	05 A	Effect	ive maintenance program	33 A	Processing sche	edules	61 A
Establishments separation	06 A	Preop	erational sanitation	34 A	Processing equi	pment	62 A
Pestno evidence	07 A	Opera	tional sanitation	35 A	Processing reco	ords	63 O
Pest control program	08 А	Waste	e disposal	36 A	Empty can inspection		
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedur	es	65 O
Temperature control	10 A	Anim	al identification	37 A	Container closu	ıre exam	ee 0
Lighting	١,	Anter	mortem inspec. procedures	38 A	Interim contain	er handling	67 O
Operations work space	12 A	Anter	mortem dispositions	39 A	Post-processing	g handling	68 O
Inspector work space	13 A	Huma	ane Slaughter	40 A	Incubation prod	cedures	69 O
Ventilation	14 A	Postr	nortem inspec, procedures	41 A	Process. defec	t actions plant	70 O
Facilities approval	15 A	Posti	nortem dispositions	42 A	Processing cor	ntrol inspection	"0
Equipment approval	16 A	Conc	Condemned product control		5. COMPUANCE/ECON, FRAUD CON		οι
(b) CONDITION OF FACILITIES EQUIPM	IENT	Rest	ricted product control	44 A	Export product	identification	72 A
Over-product ceilings	17 A	Retu	rned and rework product	45	Inspector verif	ication	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certific	ates	74 A
Product contact equipment	19	_J Resi	due program compliance	46	Single standar	d	75 A
Other product areas (inside)	20	Sam	pling procedures	47	Inspection sup	pervision	76 A
Dry storage areas	21	Resi	due reporting procedures	48	Control of sec	urity items	77 A
Antemortem facilities	22	А Арр	roval of chemicals, etc.	45	Shipment seco	urity	78 A
Welfare facilities	23	Sto	rage and use of chemicals	50	Species verific	cation	79 A
Outside premises	24	A	4. PROCESSED PRODUCT CONTRO)L	"Equal to" status		
(c) PRODUCT PROTECTION & HAND	LING	Pre	Pre-boning trim		1 Imports		81 A
Personal dress and habits	25	A Bor	neless meat reinspection		2 A		
Personal hygiene practices	26	Մ Ing	redients identification		3 A		
Sanitary dressing procedures	2		ntrol of restricted ingredients	5	A A		
							

					Smithton, Las	
FOREIGN PLANT REVIEW FORM (reverse)	March 19,2002	Greenham Tasmania	Est 716		COUNTRY Australia	
IAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOR Dr. Charles B				Acceptable/	

IACCP--No provision for preventative action in the CCP.

- 3. coli testing-- the procedure does not designate the plant location for sample collecting.
- 19--The carcass split saw was not cleaned properly between uses.
- 28--On the trim stand the wizzard knife cords were touching the trimmer's boots and it is possible for the cords to come in contact with the exoposed carcasses.
- 26--The floor cleaning person was climbing onto the trimmer's stand with a high probability of touching the exposed carcasses.
- 31--The trimmer's stand was so high it is very difficult for the trimmer to see the lower part of the quarters of beef.

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U'S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	REVIE	N DATE	V DATE ESTABLISHMENT NO. AND NAME			CITY Currie, King Islar	nd
FOREIGN PLANT REVIEW FORM		ch 20, 002	SBA Foods Est 790			COUNTRY Tasmania Austra	
AME OF REVIEWER Dr. M. Douglas Parks		OF FORE Charles B	I IGN OFFICIAL osgra			Ceptable/ Unaccep	
ODES (Give an appropriate code for each $A = Acceptable$ $M = Margin$			d below) U = Unacceptable	N =	Not Reviewed	O = Does not app	ply
1. CONTAMINATION CONTROL		Cross	contamination prevention	28 U	Formulations		55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipn	nent Sanitizing	29 A	Packaging mater	ials	56 A
Water potability records	Ö1 A	Produc	t handling and storage	30 A	Laboratory confi	rmation	57 A
Chlorination procedures	02 A	Produc	t reconditioning	31 M	Label approvals		58 A
Back siphonage prevention	03 A	Produc	Product transportation 32 A Special label cla			ims	59 A
Hand washing facilities	04 A	(d)	ESTABLISHMENT SANITATION PROGRA	M	Inspector monito	oring	60 A
Sanitizers	05 A	Effect	Iffective maintenance program 33 A Processing schedule				61 A
Establishments separation	06 A	Preop	erational sanitation	34 A	Processing equi	pment	62 A
Pestno evidence	07 A	Opera	tional sanitation	35 A	Processing reco	rds	63 63
Pest control program	08 A	Waste	e disposat	36 A	Empty can inspe	ection	64 O
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedure	es	65 O
Temperature control	10 A	Anim	al identification	37 A	Container closu	re exam	66
Lighting	11 _A	Anter	nortem inspec. procedures	38 A	Interim containe	er handling	67 AO
Operations work space	12 A	Anter	nortem dispositions	39 A	Post-processing	nandling	68 O
Inspector work space	13 A	Huma	ane Slaughter	40 A	Incubation prod	cedures	69 O
Ventilation	14 A	Postr	nortem inspec. procedures	41 A	Process. defect	t actions plant	70 O
Facilities approval	15 A	Postr	nortem dispositions	42 A	Processing con	trol inspection	no
Equipment approval	16 A	Cond	emned product control	43 A	5. COMPLIANCE	E/ECON. FRAUD CONTR	10r
(b) CONDITION OF FACILITIES EQUIPM	MENT	Rest	ricted product control	44 A	Export product	identification	72 A
Over-product ceilings	17 A	Retu	rned and rework product	45 A	Inspector verifi	ication	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certifica	ates	74 A
Product contact equipment	19 A	Resi	due program compliance	46 A	Single standare	d	75 A
Other product areas (inside)	20	Sam	pling procedures	47 A	Inspection sup	ervision	76 A
Dry storage areas	21		due reporting procedures	48 A		urity items	77 A
Antemortem facilities	22		roval of chemicals, etc.	49		urity	78 A
Welfare facilities	23	Sto	age and use of chemicals	50	Species verific	cation	79
Outside premises	24	A	4. PROCESSED PRODUCT CONTRO	L.	"Equal to" sta	itus	80
(c) PRODUCT PROTECTION & HANG	DLING	Pre-	boning trim	51	A Imports		81
Personal dress and habits	25	A Bor	eless meat reinspection	5.	A		_
Personal hygiene practices	20	h ing	redients identification	50	3 A		- -
Sanitary dressing procedures	2	U Cor	ntrol of restricted ingredients	5	4 A		_
					1		

FOREIGN PLANT REVIEW FORM (reverse)	March 20, 2002	SBA Foods	Est 790		CUTY Currie, King Island COUNTRY Tasmania Australia
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Charles B			EVALUATION X Acceptable	Acceptable/ Le review Unacceptable

HACCP--Incomplete hazard analysis (descions concerning the three areas of risk not recorded). AQIS issued a 30 day compliance letter.

- E. coli testing-The procedure does not designate the plant location for sampling collecting.
- 27-- A hanging steel rod at the hide puller was a common touch area of hide off legs and hide on legs.
- 28--Tools for use with edible and inedible product handling were comingled
- 31--Trimming of carcasses was not adequate.

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U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	REVIEV	V DATE	ESTABLISHMENT NO. AND NAM	E		Poowong, Vic.		
FOREIGN PLANT REVIEW FORM		ch 21. Poowong Meat Packing Est 224			24	COUNTRY Australia		
AME OF REVIEWER T. M. Douglas Parks		OF FOR harles E	EIGN OFFICIAL Josgra			ceptable/ Unaccep		
DDES (Give an appropriate code for each $A = Acceptable$ $M = Margin$					= Not Reviewed	O = Does not app	οlγ	
1. CONTAMINATION CONTROL	1. CONTAMINATION CONTROL		contamination prevention	28 A	Formulations	Formulations 5		
(a) BASIC ESTABLISHMENT FACILITIES		Equipr	nent Sanitizing	29 A	Packaging mater	rials	56 A	
Vater potability records	01 / A	Produc	ct handling and storage	30 A	Laboratory conf	irmation	57 A	
Chlorination procedures	02 A	Produc	ct reconditioning	31 A	Label approvals		58 A	
Back siphonage prevention	03 A	Produ	ct transportation	32 A	Special label cla	ims	59 A	
land washing facilities	04 A	(d)	ESTABLISHMENT SANITATION PROGRA	AM	Inspector monit	oring	60 A	
Sanitizers	05 A	Effect	ive maintenance program	33 A	Processing sche	edules	61 A	
Establishments separation	06 A	Preop	erational sanitation	34 A	Processing equi	pment	62 A	
Pestno evidence	07 A				Processing reco	ords	O 63	
Pest control program	08 A	08 Waste disposal			Empty can inspection			
Pest control monitoring	09 A				Filling procedur	es	65 O	
Temperature control	10 A				Container closu	ıre exam	66 O	
Lighting	11 _A	Ante	mortem inspec. procedures	38 A	Interim contain	er handling	67 O	
Operations work space	12 A	Ante	mortem dispositions	39 A	Post-processing	g handling	68	
Inspector work space	13 A	Hum	ane Slaughter	40 A	Incubation prod	cedures	69 O	
Ventilation	14 A	Post	mortem inspec. procedures	41 A	Process. defec	t actions plant	70 O	
Facilities approval	15 A	Post	mortem dispositions	42 A	Processing cor	trol inspection	71 O	
Equipment approval	16 A	Cone	demned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL			
(b) CONDITION OF FACILITIES EQUIPM	TENT	Rest	ricted product control	44	Export product	t identification	72 A	
Over-product ceilings	17 A	Retu	irned and rework product	45	Inspector verif	ication	73 A	
Over-product equipment	18 A		3. RESIDUE CONTROL	J	Export certific	ates	74 A	
Product contact equipment	19 U	Resi	idue program compliance	46	Single standar	d	75 A	
Other product areas (inside)	20 A		npling procedures	47	Inspection sup	pervision	76 A	
Dry storage areas	21 A	Res	idue reporting procedures	41	Control of sec	curity items	77 A	
Antemortem facilities	22		proval of chemicals, etc.	4	Shipment sec	urity	78 A	
Welfare facilities	23	Sto	rage and use of chemicals	5	Species verific	cation	79 A	
Outside premises	24		4. PROCESSED PRODUCT CONTRO).).	"Equal to" sta	atus	80 A	
(c) PRODUCT PROTECTION & HAND	LING	Pre	-boning trim	5	1 Imports		81 A	
Personal dress and habits	25	Bot	neless meat reinspection)2 A			
Personal hygiene practices	26	ng	redients identification	-	3 A			
Sanitary dressing procedures	2	' _A Co	ntrol of restricted ingredients	5	54 A			

FOREIGN PLANT REVIEW FORM	March 21.	Poowong Meat Packing	Est 224		Poowong, Vic.
(reverse)	2002		23(22)	COUNTRY Australia	
IAME OF REVIEWER Or. M. Douglas Parks	NAME OF FORE Dr. Charles B		EVALUATION X Acceptable	[Ac	ceptable/ -review Unacceptable

SOP--Preventative action not recorded.

IACCP--Preventative action not recorded.

- 3. coli testing--The procedure does designate the employee responsible to collect samples.
- 19--The moving viscera table was not properly cleaned between uses.
- 19--The carcass split saw was not properly cleaned between ises.

\$5. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	REVIEW DATE ESTABLISHMENT NO. AND NAME					CITY Laverton North, V	
FOREIGN PLANT REVIEW FORM		ch 22, 002	Tatiara Meat Est 389			COUNTRY Australia	
AME OF REVIEWER or. M. Douglas Parks		OF FOF	iEIGN OFFICIAL Bosgra			cceptable/ Unaccep	otable
ODES (Give an appropriate code for each $A = Acceptable$ $M = Margin$				N :	Not Reviewed	O = Does not app	οlγ
1. CONTAMINATION CONTROL		Cross	contamination prevention	28 U	Formulations		55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equip	ment Sanitizing	29 A	Packaging mater	rials	56 A
Water potability records	O1 A	Produ	ct handling and storage	30 A	Laboratory confi	irmation	57 A
Chlorination procedures	02 A	Produ	ct reconditioning	31 . A	Label approvals		58 A
Back siphonage prevention	03 A	Produ	ct transportation	32 A	Special label cla	ims	59 A
Hand washing facilities	04 A	(d)	ESTABLISHMENT SANITATION PROGRA	м	Inspector monit	oring	60 A
Sanitizers	05 A	Effec	tive maintenance program	33 A	Processing sche	edules	61 A
Establishments separation	06 A	Preor	perational sanitation	34 A	Processing equi	pment	62 A
Pestno evidence	07 A	Oper	ational sanitation	35 A	Processing reco	ords	O 63
Pest control program	08 A	Wast	te disposal	36 A	Empty can insp	ection	64 O
Pest control monitoring	09 A		2. DISEASE CONTROL	<u> </u>	Filling procedur	es	65 O
Temperature control	10 A	Anin	nal identification	37 A	Container closu	ıre exam	66 O
Lighting	11 _A	Antemortem inspec. procedures			Interim contain	er handling	67 O
Operations work space	12 A	Ante	emortem dispositions	39 A	Post-processing	g handling	68 O
Inspector work space	13 A	Hum	nane Slaughter	40 A	Incubation prod	cedures	69 O
Ventilation	14 A	Post	mortem inspec. procedures	41 A	Process. defec	t actions plant	70 O
Facilities approval	15 A	Post	mortem dispositions	42 A	Processing cor	trol inspection	71 0
Equipment approval	16 A	Con	demned product control	43 A	5. COMPLIANC	E/ECON. FRAUD CONTR	or T
(b) CONDITION OF FACILITIES EQUIPM	IENT	Res	tricted product control	44 A	Export product	identification	72 A
Over-product ceilings	17	Ret	urned and rework product	45 A	Inspector verif	ication	73 A
Over-product equipment	18		3. RESIDUE CONTROL		Export certific	ates	74 A
Product contact equipment	19	Res	idue program compliance	46		d	75 A
Other product areas (inside)	20	Sar	npling procedures	47	Inspection sup	ervision	76 A
Dry storage areas	21	A Res	sidue reporting procedures	48	Control of sec	urity items	77 A
Antemortem facilities	27	A Ap	proval of chemicals, etc.	49	Shipment seco	urity	78 A
Welfare facilities	2:	Sto	orage and use of chemicals	50	Species verific	cation	79
Outside premises	2	`^	4. PROCESSED PRODUCT CONTRO	1	"Equal to" sta	otus	80
(c) PRODUCT PROTECTION & HAND	LING	Pre	e-boning trim	5	1 Imports		81
Personal dress and habits	2	S _A Bo	neless meat reinspection	5	2 A		
Personal hygiene practices	2	6 Inc	gredients identification		3 A		1
Sanitary dressing procedures	2	A Co	ontrol of restricted ingredients	5	Å		

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Or. M. Douglas Parks	Dr. Charles B			cceptable/ e review Unacceptable	
FOREIGN PLANT REVIEW FORM (reverse)	March 22, 2002	Tatiara Meat	Est 389	COUNTRY Australia	
EODEICN DI ANT DEVIEW FORM	The the transfer of the	2017 Octor Micro	NO. AND NAME	 Laverton North, Vic	

abeling--Final approval not on file for "Natural" lamb.

SOP--No written procedure for pre-operational sanitation.

SOP--Preventative action not recorded.

IACCP--Hazard analysyis incomplete (decisions concerning the three ares of risk not recorded).

IACCP--Preventative action not included in CCP and not being recorded. AQIS issued a 30 day compliance letter dealing with these wo matters.

- 7--Heavily beaded condensate on surfaces not cleaned and sanitized daily above open empty cartons to be used for product.
- 28--Employee wiped condensate from overhead structures without moving the open cartons located beneath this area.

MALEUN MOUNT BEOREWS	Mai	March 25. Western Australia Marketing Co-op			Est 572	Katanning, W A	
FOREIGN PLANT REVIEW FORM		002		1	2.2	COUNTRY Australia	
AME OF REVIEWER or. M. Douglas Parks		OF FOR	REIGN OFFICIAL Ivage		cceptable/		
ODES (Give an appropriate code for each r A = Acceptable M = Margin.	review	item list	ed below)	N :	= Not Reviewed	O = Does not app	
1. CONTAMINATION CONTROL		Cross	contamination prevention	28 U	Formulations		55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equip	ment Sanitizing	29 M	Packaging mate	rials	56 A
Nater potability records	01; A	Produ	ict handling and storage	30 A	Laboratory conf	irmation	57 A
Chlorination procedures	02 A	Produ	act reconditioning	31 A	Label approvals		58 A
Back siphonage prevention	03 A	Produ	uct transportation	32 A	Special label cla	aims	59 A
Hand washing facilities	04 A	(d)	ESTABLISHMENT SANITATION PROGRAM	M	Inspector monit	toring	60 A
Sanitizers	05 A	Effec	tive maintenance program	33 A	Processing sch	edules	61 A
Establishments separation	06 A	Preor	perational sanitation	34 A	Processing equ	ipment	62 A
Pestno evidence	07 A	Oper	ational sanitation	35 A	Processing reco	ords	63 O
Pest control program	08 A	Was	te disposal	36 A	Empty can inspection		
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedur	res	65 O
Temperature control	10 A	Anin	nal identification	37 A	Container closu	ure exam	66 O
Lighting	11 _A	Ante	emortem inspec. procedures	38 A	Interim contain	ner handling	67 O
Operations work space	12 A	Ante	emortem dispositions	39 A	Post-processin	g handling	68 O
Inspector work space	13 A	Hum	nane Slaughter	40 A	Incubation pro	cedures	69 O
Ventilation	14 A	Post	tmortem inspec. procedures	41 _A	Process. defec	ct actions plant	70 O
Facilities approval	15 A	Post	tmortem dispositions	42 A	Processing cor	ntrol inspection	71 O
Equipment approval	16 A	Con	demned product control	43 A	5. COMPLIANO	CE/ECON. FRAUD CONTR	OL
(b) CONDITION OF FACILITIES EQUIPM	ENT	Res	tricted product control	44 A	Export produc	t identification	72 A
Over-product ceilings	17	Ret	urned and rework product	45		fication	73 A
Over-product equipment	18	4	3. RESIDUE CONTROL		Export certific	ates	74 A
Product contact equipment	19	Res	sidue program compliance	46	Single standa	rd	75 A
Other product areas (inside)	20	A Sar	mpling procedures	47	Inspection su	pervision	76 A
Dry storage areas	21	A Res	sidue reporting procedures	48	Control of sec	curity items	77 A
Antemortem facilities	2.	A Ap	proval of chemicals, etc.	49	Shipment sec	urity	78 A
Welfare facilities	2	A Sto	orage and use of chemicals	50	Species verifi	cation	79 A
Outside premises	2	4 A	4. PROCESSED PRODUCT CONTROL		"Equal to" st	atus	80 A
(c) PRODUCT PROTECTION & HAND	LING	Pre	Pre-boning trim		lmports		81 A
Personal dress and habits	1	^	oneless meat reinspection	5	2 A		
Personal hygiene practices		· 1	gredients identification	5	3 A		
Sanitary dressing procedures	- 1	U Co	ontrol of restricted ingredients	9	A A		

FOREIGN PLANT REVIEW FORM (reverse)	March 25, 2002	Western Australia Marketing Co-op	Est 572	Katanning, W A COUNTRY Australia
AME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Barry Sav			ceptable/ Unacceptable

IACCP--Hazard analysis incomplete (decisions concerning the three areas of risk not recorded). AQIS issued a 30 day compliance etter.

- 3. coli testing--The procedure does not designate the employee responsible for the collecting of samples.
- 8--There were residues of previous day's use on overhead cords above exposed product.
- 26--Employee scabbards and knives were subjected to floor cleaning overspray during the break.
- 28--There were open boxes of exposed product in the offal room during cleanup with a high pressure hose on the floor at break time.
- 27--The sheep skinning flanker was backing into the skinned caracss next to his position and touchingf it with his clothes.
- 29.-The employee equipment sanitizer was at 79.2 degree C. where 82 degrees C is required at the pre-trim station in the boning room.

MTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		ch 27, 002	T & R Murray Bridge Est	Murray Bridge, SA COUNTRY Australia				
AME OF REVIEWER or.M. Douglas Parks		OF FOR	J EIGN OFFICIAL BB			cceptable/ Unaccep	ntable	
ODES (Give an appropriate code for each A = Acceptable M = Margin			d below) U = Unacceptable	1 N =	Not Reviewed	O = Does not app		
1. CONTAMINATION CONTROL		Cross	contamination prevention	28 A	Formulations		55 A	
(a) BASIC ESTABLISHMENT FACILITIES		Equipo	nent Sanitizing	29 A	Packaging mater	rials	56 A	
Water potability records	01: A	Produc	ct handling and storage	30 A	Laboratory conf	irmation	57 A	
Chlorination procedures	02 A	Produc	ct reconditioning	31 A	Label approvals		58 A	
Back siphonage prevention	03 A	Produ	ct transportation	32 A	Special label cla	ims	59 A	
Hand washing facilities	04 A	(d)	ESTABLISHMENT SANITATION PROGRA	/M	Inspector monit	oring	60 A	
Sanitizers	05 A	Effect	ive maintenance program	33 A	Processing sche	dules	61 O	
Establishments separation	06 A	Preop	erational sanitation	34 A	Processing equi	pment	62 O	
Pestno evidence	07 A	Opera	itional sanitation	35 A	Processing reco	ords	63 O	
Pest control program	08 A	Wast	e disposal	36 A	Empty can insp	Empty can inspection		
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedures		65 O	
Temperature control	10 A	Anim	al identification	37 A	Container closu	ıre exam	66 0	
Lighting	11 A	Ante	mortem inspec, procedures	38 A	Interim contain	er handling	67 O	
Operations work space	12 A	Ante	mortem dispositions	39 A	Post-processing	g handling	68 O	
Inspector work space	13 A	Hum	ane Slaughter	40 A	Incubation procedures		63 63	
Ventilation	14 A	Postr	mortem inspec, procedures	41 A	Process. defec	t actions plant	70 O	
Facilities approval	15 A	Posti	mortem dispositions	42 A	Processing cor	itrol inspection	71 O	
Equipment approval	16 A	Cond	demned product control	43 A	5. COMPLIANC	E/ECON. FRAUD CONTR	OL.	
(b) CONDITION OF FACILITIES EQUIPM	IENT	Rest	ricted product control	44 A	Export product	Export product identification		
Over-product ceilings	17	Retu	rned and rework product	45 A	Inspector verif	ication	73 A	
Over-product equipment	18		3. RESIDUE CONTROL		Export certific	ates	74 A	
Product contact equipment	19	Resi	due program compliance	46 A	Single standar	d	75 A	
Other product areas (inside)	20	Sam	pling procedures	47 A	1	pervision	76 A	
Dry storage areas	21	A Res	idue reporting procedures	48	Control of sec	urity items	77 A	
Antemortem facilities	22	App	proval of chemicals, etc.	49	Shipment sec	urity	78 A	
Welfare facilities	2	Sto	rage and use of chemicals	50	Species verifi	cation	79 A	
Outside premises	2	1 A	4. PROCESSED PRODUCT CONTRO	L	"Equal to" sta	itus	80 A	
(c) PRODUCT PROTECTION & HAND	LING	Pre	-boning trim	51	A Imports		81 A	
Personal dress and habits	2	S Bor	neless meat reinspection	52	A			
Personal hygiene practices	2	6 Ing	redients identification	53	A			
Sanitary dressing procedures	2	u Co	ntrol of restricted ingredients	54	A A			

FOREIGN PLANT REVIEW FORM (reverse)	March 27, 2002	T 8. D M	F-4 522		Murray Bridge, SA	
		T & R Murray Bridge	Est 533		COUNTRY Australia	
IAME OF REVIEWER Dr.M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Tony Wigg			EVALUATION X Acceptable Acceptable Unacceptable Unaccep		

IACCP--The hazard analysis had no micobiological consideration. CCP 7 had no specific corrective action in case of failure. VOIS issued a 30 day compliance letter.

- 7--Heavily beaded condensate was, on surfaces not cleaned and sanitized daily, above exposed product on a conveyor.
- 27--Ingesta was found in the checks of heads after inspection and on the cut up line.
- 27--The employee that was scalping the antis (cutting across) was continuing the cut under the skin over the pin bone.